

ENTRÉE

House made Brioche or Whole meal	3.5	4
Oysters	½ DOZ	27
Choose from:		30
• Natural with Mignonette Sauce & Fresh Lemon	1 DOZ	44
• Kilpatrick		49
Buffalo mozzarella & Heirloom Tomato	16	18
Local heirloom tomatoes, creamy burrata, basil, fig balsamic & sourdough.		
Seared Scallops	22	24
Pan-seared scallops, sweet corn purée, chorizo crumb, charred baby corn, tomato concassed & micro herbs.		
Duck & Fig Salad	18	20
Smoked and confit duck, roasted figs, baby rocket, walnuts & vincotto dressing.		
Zucchini Flower	16	18
Tempura fried, house smoked ricotta-filled zucchini flower, lemon thyme honey & toasted pine nuts.		

MAIN COURSE

Pan-Seared Barramundi	38	42	MB+2 Riverine Striploin	40	44
Zucchini ribbons stuffed with prawn mousse, cherry tomato confit, tarragon & caper butter sauce.			Roasted garlic, Carrot puree, café de Paris, prosciutto wrapped asparagus & cav sav Jus		
Lemon Thyme Chicken breast	34	37	Veal Scallopine	36	39
Sous-vide chicken breast with wild mushroom, confit Kipfer potatoes, broccolini & preserved lemon beurre Blanc			With creamy mushroom sauce, garlic, white wine, potato puree, broccolini & sage		
Garlic Prawn and Chorizo Linguine	36	39	MEAT TO SHARE	90	100
Pan-seared prawns, garlic, chilli, cherry tomato, white wine, lemon, parsley & extra virgin olive oil tossed with linguine.			12 hours slow cooked lamb shoulder with roasted baby vegetables, creamy mashed potato, bacon and pea and red wine jus		

KIDS

Includes ice cream and choice of topping

Chicken Breast Nuggets	17	20
With chips and tomato sauce		
Battered Fish	17	20
With chips and tomato sauce		
Kids Steak	17	20
With chips and tomato sauce		

SIDES

Mashed Potato Purée	9.5	10
Fries with Parmesan & Truffled Aioli	8	9
Seasonal Vegetables	13	15.5
Rocket Salad	11	13
Pears, nectarine, parmesan, citrus dressing (V, GF, DF)		

MID WEEK DATE NIGHT

2 COURSE: \$48

3 COURSE: \$60

Available Tuesday & Wednesday Evenings.
Enjoy a specially selected menu with two delicious options for each starter, main, and dessert

ENTRÉE

Buffalo mozzarella & Heirloom Tomato

Local heirloom tomatoes, creamy burrata, basil, fig balsamic & sourdough.

Zucchini Flower

Tempura fried, house smoked ricotta-filled zucchini flower, lemon thyme honey & toasted pine nuts.

MAIN COURSE

Lemon Thyme Chicken breast

Sous-vide chicken breast with wild mushroom, confit Kipfer potatoes, broccolini & preserved lemon beurre Blanc

Garlic Prawn and Chorizo Linguine

Pan-seared prawns, garlic, chilli, cherry tomato, white wine, lemon, parsley & extra virgin olive oil tossed with linguine.

DESSERT

Poached Pear

Red wine poached pear, mascarpone cream, pistachio crumb & berries tuile

Vanilla & Berry Mousse Cake

Fresh berries, vanilla beans ice cream & white chocolate sand

DESSERT

Vanilla Beans Brulee

Biscotti, fresh berries & vanilla beans ice cream

18 **20**

Poached Pear

Red wine poached pear, mascarpone cream, pistachio crumb & berries tuile

18 **20**

Vanilla & Berry Mousse Cake

Fresh berries, vanilla beans ice cream & white chocolate sand

18 **20**